

Apple Pudding

Take and pare some apples,
and stew them in the oven
with a good lump of butter,
and some cinnamon. Then
a Pie dish with very thin
Puff paste and cover the
paste with Currant Jelly
Sweeten your Apples and
put them in. Bake
the whole in a moderately
quick oven —

Lemon Pudding

The juice of two Lemons and
the rind finely grated, a
quarter of a pound of butter
clarified; beat well six Eggs &
sugar to your taste & mix
altogether. Have a paste in

your Dish, Bake it in a
Slow Oven. half this
quantity will make a
Pudding large enough for a
small family.

Devonshire Jammet
Take one pint of Milk set
it over the fire with a little
Lemon juce to give it a
flavour, boil it 5 minutes
then let it stand till almost
cold, put in a little Rennet
as much as will curd it
garnish with Cinnamon Jelly
or any sweetmeat to your
liking

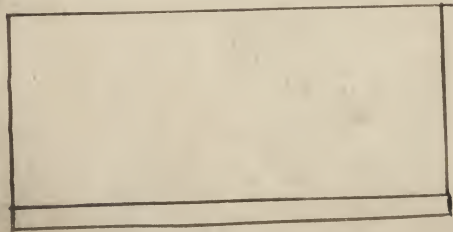
To Make a dish of Flury Veal

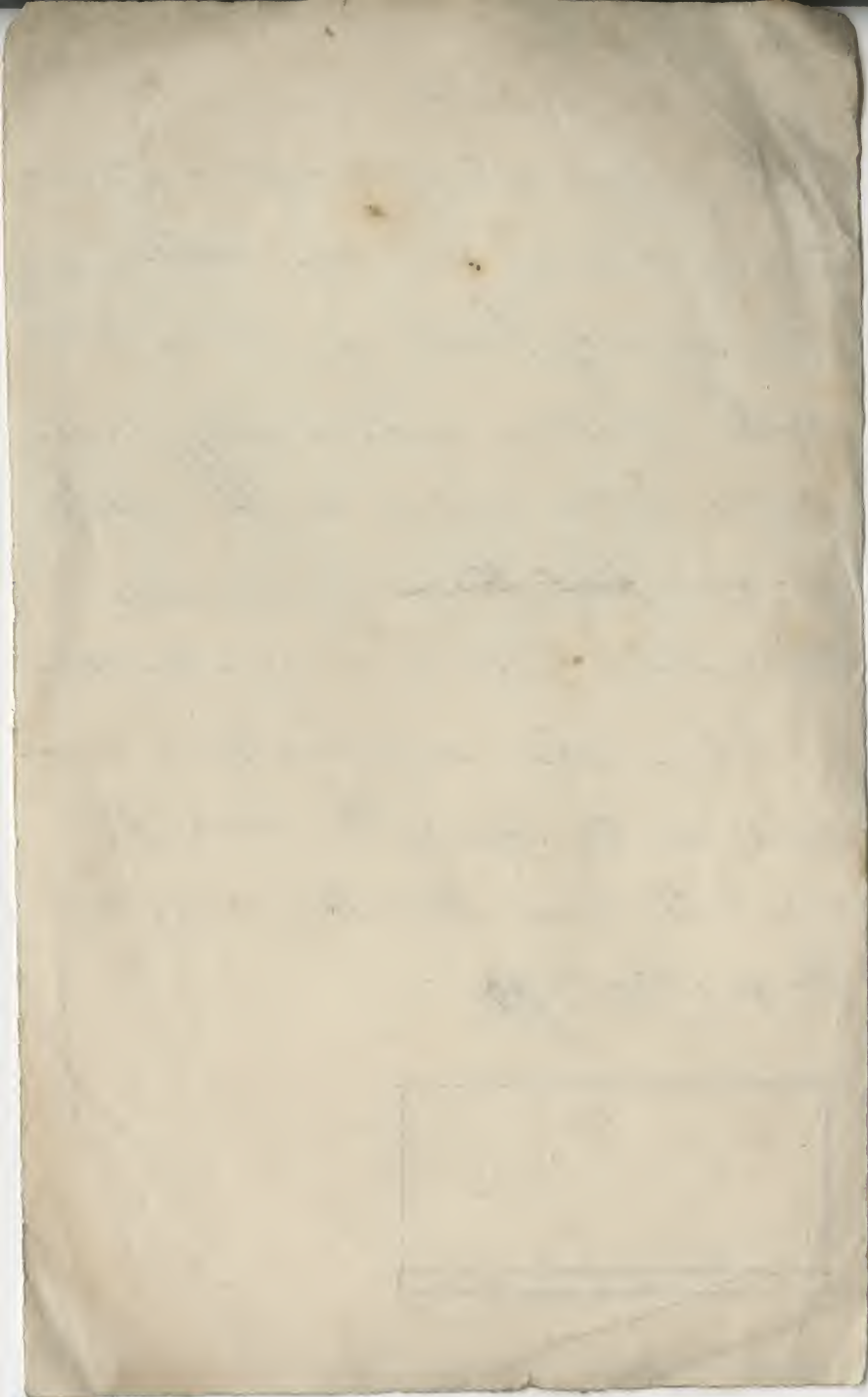
a little cold veal minced very fine and beat in
a bowl - a little minced ham, with suet and
bread crumbs, beat all together with egg and
cream seasoned to your taste baked in a
mould in the oven, served up with brown
gravy and garnished with broiled bacon.

Lemon Biscuits

1 lb of flour, 3 oz of sifted sugar,
2 oz of butter, volatile salts powdered
the size of nutmeg, mix all
well together into a stiff paste
with a little warm milk - roll
it out ~~flat~~ & cut into
Biscuits, & bake in a regular oven

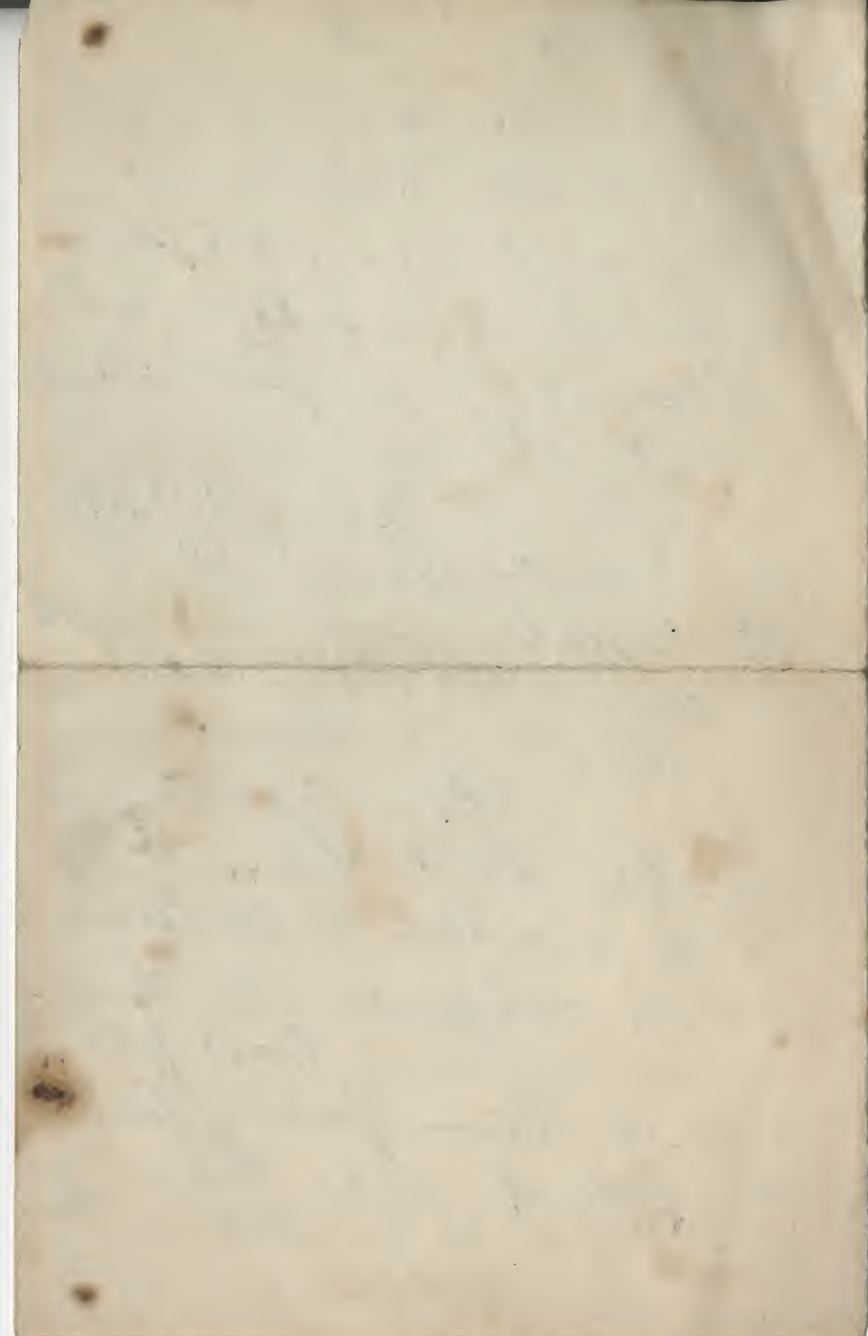
When taken out put them on a
dish on the top of the oven for
about two hours that they may be
perfectly dry -





Apple Ginger

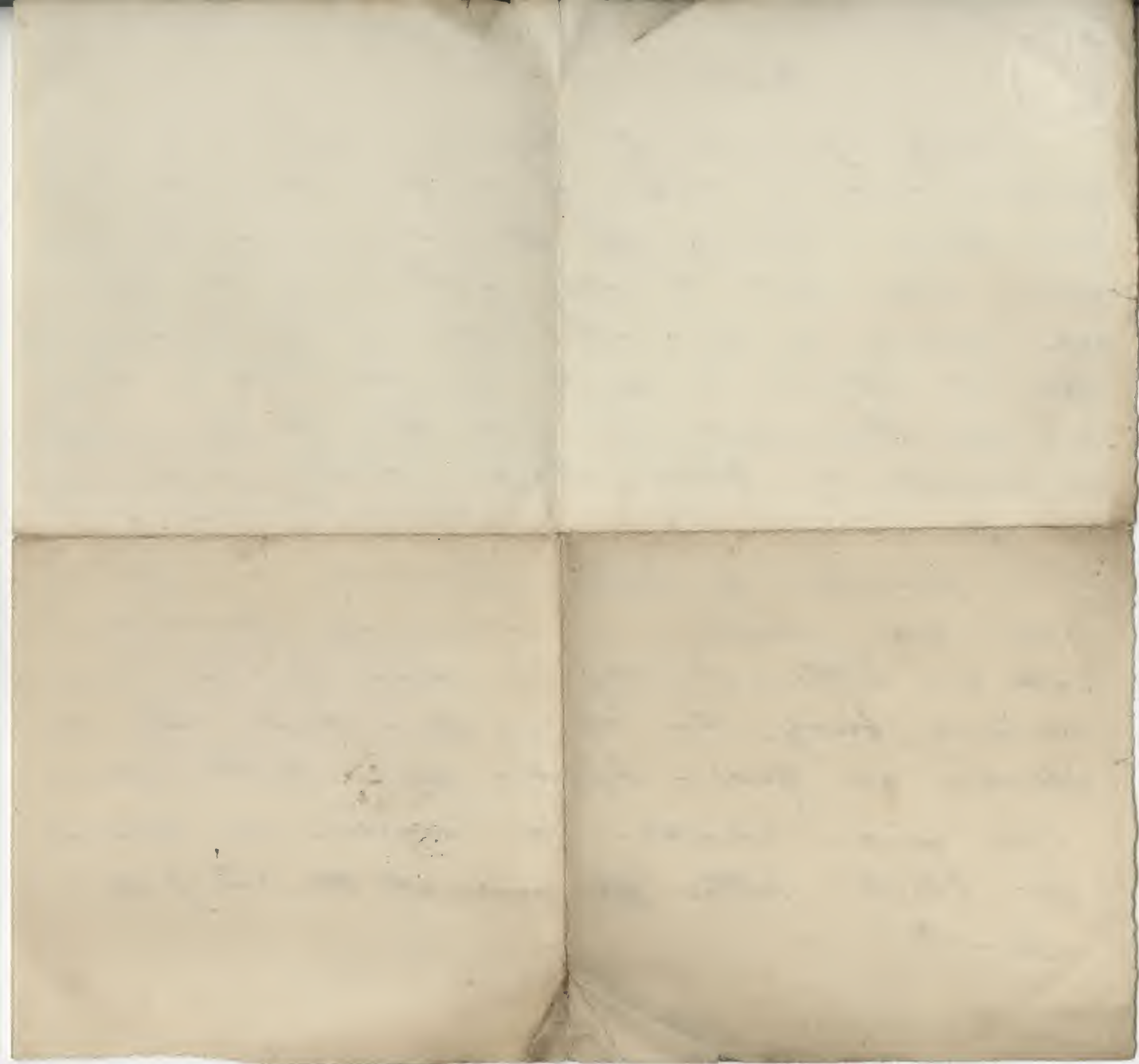
4^{lb} American Apples
Newtown Pippins.
4^{lb} loaf sugar and
2 Pints of water. and
essence of ginger to taste
Boil the syrup until
it is thick, About half
an hour. then put in
the Apples, cut in small
pieces, & let them boil un-
til clear, without crushing
them. When paring the
Apples drop them into
cold water to preserve
their colour, Do then
over rather a low fire
& put them jars & pour
the syrup over them. the
apple should be clear & tender
but not broken. S. A. Miles.



Shall Wine.

Thirty pounds of Lisbon Sugar, to seven gallons and a half of water, boil it half an hour taking off the scum as it rises, when cold put to every gallon of this liquor one quart of new ale out of the Ale vat, let it stand to work in the Tub a day or two, then put it into the barrel, with a pound of brown Sugar-candy powdered, six pounds of Raisins ston'd, a quarter of a pound of bitter Almonds blanch'd, and cut small, a quart of Brandy, and a little Sling-glass; when it has done working bring it close up - and let it stand a year before you bottle it.

This wine should be made in march.
Mrs Elliott bottles this wine at the end of ten months



Preserved Mulberries

Put half the fruit into a jar, cover closely, place it on the stove in a large saucepan of cold water and cook slowly until the juice is extracted. Strain, measure the juice & put it into a preserving pan, add 2 lbs of sugar to each pint of juice. Bring to boiling point, skim well, add the remainder of the fruit & boil until it is half cooked. ~~Turn~~ On the following day boil until the juice sets quickly when tested on a plate. Turn into jars, cover closely & keep in a cool dry place.

Giblet Soup

Make a nice beef gravy, about 2 Quarts, then scald a set of Globets, cut them in pieces, and add them to the gravy, let them stew it it 3 hours, skim it, and add two Spoonfuls of Cream, seasoning, and herbs, according to taste.

If it is wanted still richer, add a small
piece of butter, mixed up in a desert spoonful
of Flour.

Maximilian Lister, Idem Dr. ... P. ...

London

The Street

Trigon

Crab Vinegar

To a peck of crabs bruised put nine gallons of cold spring water let them stand nine days in a tub cover it with a cloth & stir the water & crabs at least once every day, then strain through a hair cloth & put the liquor into a cask iron bound; to every gallon add a pound of sugar, stir it a few times in the cask to melt the sugar - Let it stand in a warm place cover the bung hole with a tile & it will be ready in a years time.

Primrose Vinegar

To 30 quarts of water 12 pounds of fine raw sugar let it boil ten minutes & skim it very well, pour it boiling hot upon a peck of picked primroses, & when new milk warm put a little yeast to it stirring it often, then put it into your barrel with the flowers & when the fermentation is over, bung it up & set it in a warm place to sour then bottle for use. Miss Bancroft.

Gooseberry Vinegar

One peck of Amber Gooseberries
slightly bruised, put into them five
gallons of water & let them stand
till the Gooseberries rise & fall again
stirring them about every day; strain
them off clear & to this quantity add
six pounds of sugar put it into an iron
hooped cask, let it stand in a
warm place, ^{with a tile on the bung hole} a twelve month, then
bottle for use

Rose Vinegar

To one gallon of Water / ale measure / add
one pound & half of raw sugar, when
boiled & skim'd well for twenty minutes
pour it into a tub & when lukewarm
put a heap'd up peck of rose leaves to
five gallons of liquor prepared as above
add a little yeast & stir it well with
your hand, let it stand three or four days
& then squeeze the leaves from it, then
barrel it, & lay on the bung hole, a sod
a piece of paper & a tile for a week
or fortnight, set in the sun when

hot, in winter in a warm place
near the kitchen fire: it will be
sour in six months, it makes red
cabbage a beautiful colour & is suit-
able Lady Eberington supposes for
all pickles, in Lancashire it is
used in general, it is as clear as
water.

Brandy Pudding

Line a mould with ^{for} raisins
stoned, then with thin slices of
french rolls, next to which put
cataplas or Macaroon, then the
~~raisins~~ ^{Raisins} rolls, and cake, in succe-
-sion, until the mould be full,
sprinkling in at times, two
glasses of Brandy, beat four
eggs, yolks and whites, put to them
half a pint of milk or cream
lightly sweetened, a little nutmeg
and the rind of half a lemon finely
grated, let the liquid sink into
the solid part, then flour a cloth,
tie it tight over, and boil some
hour, keep the mould the right
side up, serve it with Pudding sauce

German Puff

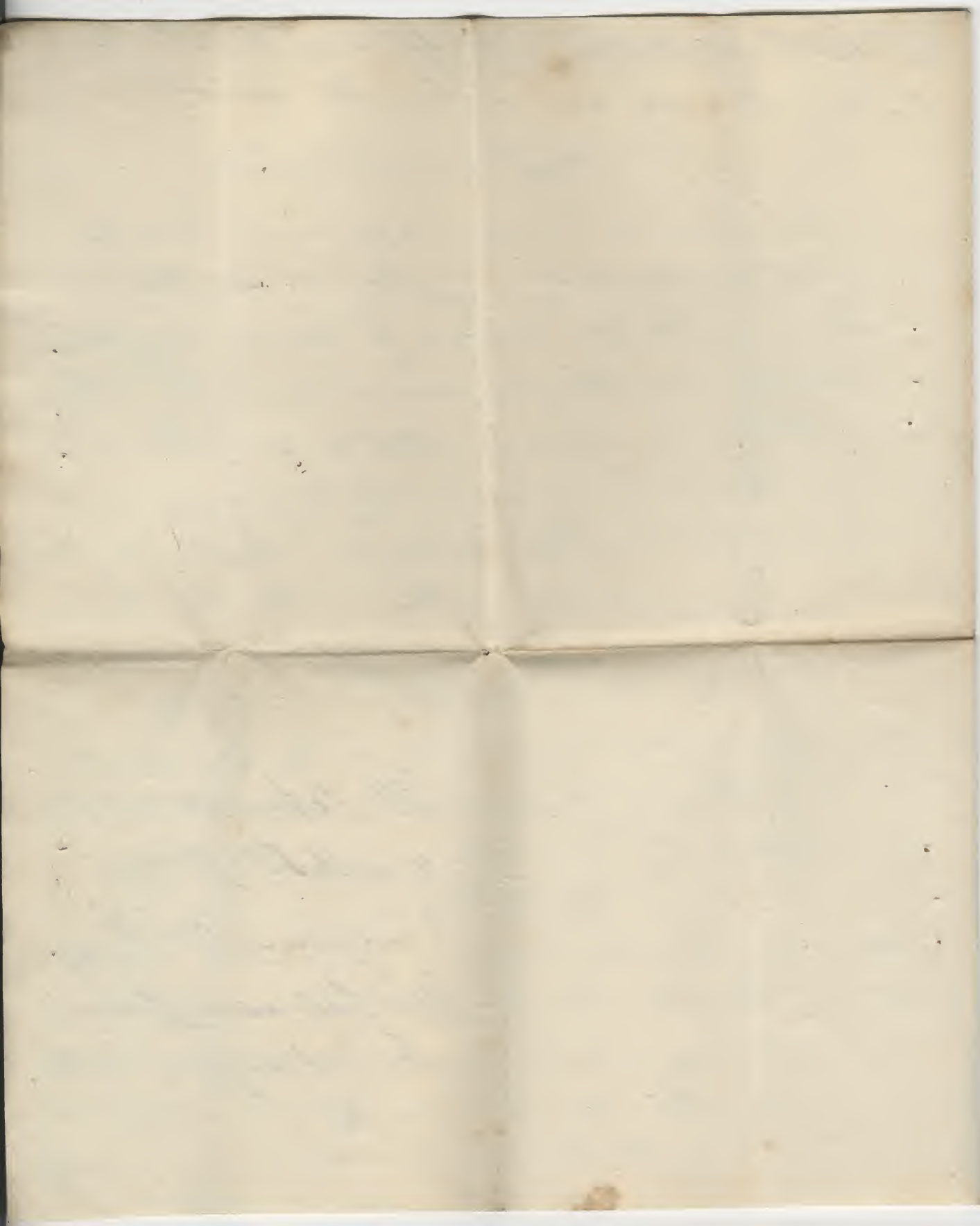
beat six eggs and mix them with four large spoonful of flour into a good batter, add to this two ounces of fresh butter melted, a little sugar, a little nutmeg and a pint of cream, butter some large cups & fill them half full with batter - twenty minutes bakes them in a pretty quick oven -

German puffs with Almonds

Mix half a pint of cream gradually to a large spoonful of flour, and a quarter of a pound of almonds beat fine, add half a pound of butter melted, eight yolks of eggs and four whites well beaten, a spoonful of sack, a spoonful of orange flower water, sugar to the taste - bake them in cups well buttered but fill

only half full - half an hour will
bake them in a brisk oven -

Wm. Schous was
receipts for
Vinegar and
Wm. Liscoe for
Gudding.



A Cabinet Pudding—

2oz Batafia Cakes, with as many sponge cakes as will fill the Moulds, which must first be lined with Butter very thickly, and stoned Raisins to be stuck to the Butter, as fancy may direct; The Batafias & Sponge Biscuits to be laid in the Mould alternately, and the Interstices fill'd with a thin boild Custard— The Mould to be tied up in a Cloth well flour'd, & to be boild three quarters of an hour—

A Nicholson Pudding

$\frac{1}{4}$ lb Bread Crumbs, $\frac{1}{4}$ lb Currants, $\frac{1}{4}$ lb Apples, $\frac{1}{4}$ lb Sugar, $\frac{1}{4}$ lb Butter 2 or 3 Eggs, a little Salt a small glass of white Wine, and no Milk, or Water—

The Apricots for Bottling, are to be gather'd when they are full grown, and just before they are on the turn for ripening, if they are small, push out the Stones as you do for preserving, & put them into the Bottles whole, those that are too large may

be divided; crack the Stones & put the kernels into the
Bottles, which must be Cork'd, Rosin'd, & a Bladder
tied over the same as Gooseberries — Currants
upon the turn for ripening, Plums, or any other
Fruit will do equally well, & if you have not
sufficient to fill a Copper, the Bottles may be
put, necks downwards, into a large deep Pan
with Water, let them simmer gently over
the Fire, and when the Water just boils,
take off the Pan; let them stand in the Water
till the following day

Always keep the Bottles with the necks down-
wards, till you use the Fruit —

Some Persons put Sugar with the Fruit, but
it is apt to cause a fermentation —

Pontefract
Jan 7/6th 1844.

To make a Soda Cake

1 lb of Flour

$\frac{1}{2}$ lb Sugar

2 Eggs

$\frac{1}{2}$ lb Currants

$\frac{1}{4}$ lb Raisins

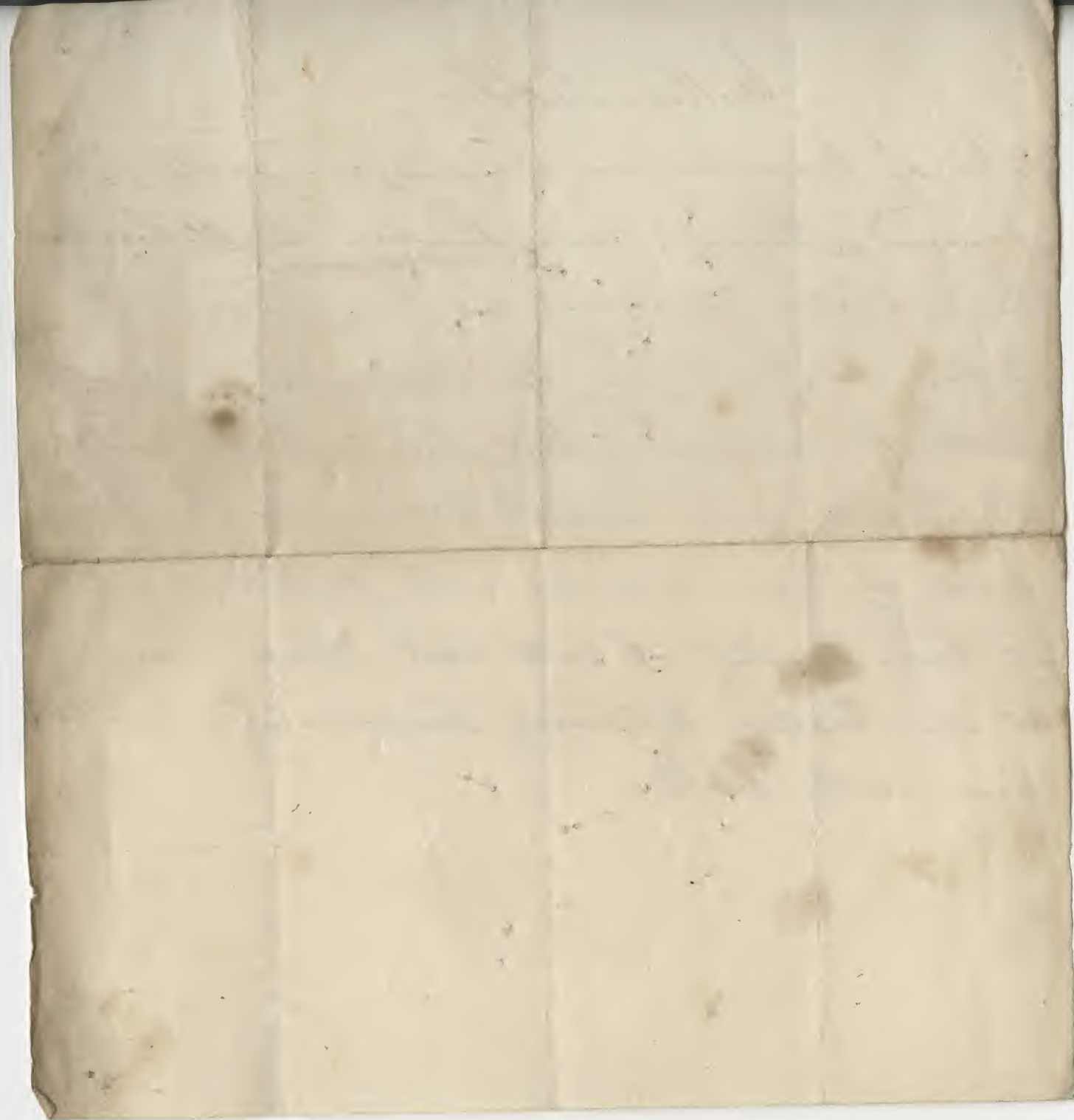
6. ounces of butter

$\frac{1}{2}$ pint of milk

Put in last thing before
being finally kneaded
a Tea spoonful of Soda. -

Butter Scotch

Take of treacle and sugar each 1/2 a
pound then mix them well together
then take exactly half a pound of
butter put it in a brass pan and
melt it over a slow fire - put into
it the sugar and treacle with the
juice of one lemon well grated - let
it boil until it will set - then pour
it on plates - having previously rubbed
them with butter



8 lb of Common strong Tea at 3/8
10 lb Servants Tea at 3/1 I think
I forgot the exact price but
I mean about the quantities
of the, but to be sent
in separate parcels etc -
wrote to me & wanted to
get her to save carriage

Drop Biscuits

The yolks of 5 eggs, Whites of 3
well beaten for a quarter of an
hour. Then in gently 1 lb of sifted
Sugar beating all the time. Then
1 lb flour in the same way.

Flavour as you like. Essence of
Kernels or essence of Lemon or
Lemon peel. Drop in small
pieces on a greasing pan &
bake a light brown. Watch
them or they will scorch

They are best kept in a
tin canister

Ms. March

Southwest Lake

Mr. Wardle

Railroad Lake - or Kudding
A Tea Cup of powdered Sugar
the same of Flour 2 Teaspoons
of baking Powder well mixed
4 Eggs to be dropped in
without beating up. Gently
mix all together & pour it
thinly out well greased Tin
Ladle & turn it out on
the board on the side that
has been next the Tin
uppermost & spread whilst
hot with preserve.
Roll it up & sift white
sugar over. Whipped Cream
may be used instead of
Filling.
Bake about 5 minutes.

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Cowslip Wine

To every Gallon of Water put two Pounds and Half of
Lump Sugar, if y^e cant get the rite White Lisbon
Sugar, & ~~the~~ ^{the} Peel of a Lemon, & let it boyle
very well, & skum it very Clean as long as it rises, & when
New Milk warm, then put it into y^e Tub, and a Peck & half
of Cowslip Peaps to every Gallon, then pour on y^e Sugar
& Water & Peels on the Cowslips in the Tub, mix them all
well to gether, then put on a little Yeast, & when it works
beat it in 3 or 4 times a Day^{well}, & let it work for 4 Days
& Drain it of very Clean through a sieve & squeeze the
Peaps Dry with your Hands, and put it into y^e Cask
wth about Half a Peck of Cowslip, & a Jill of Syrup of
Lemon to every Gallon of Wine, then Bung it up &
~~let~~ it stand 1st Month, then Bottell it. Of if it be store
if not let it stand a Fortnight longer, and when y^e
Bottle it, put 3 or 4 Lumps of Sugar in Every Bottle
N: B it Must^{be} Wine Measure & Not Aile & we put to
a Six Gallon Cask 16 Pound of Sugar —

Mr. Ward

Receipt for a Gingerbread Cake

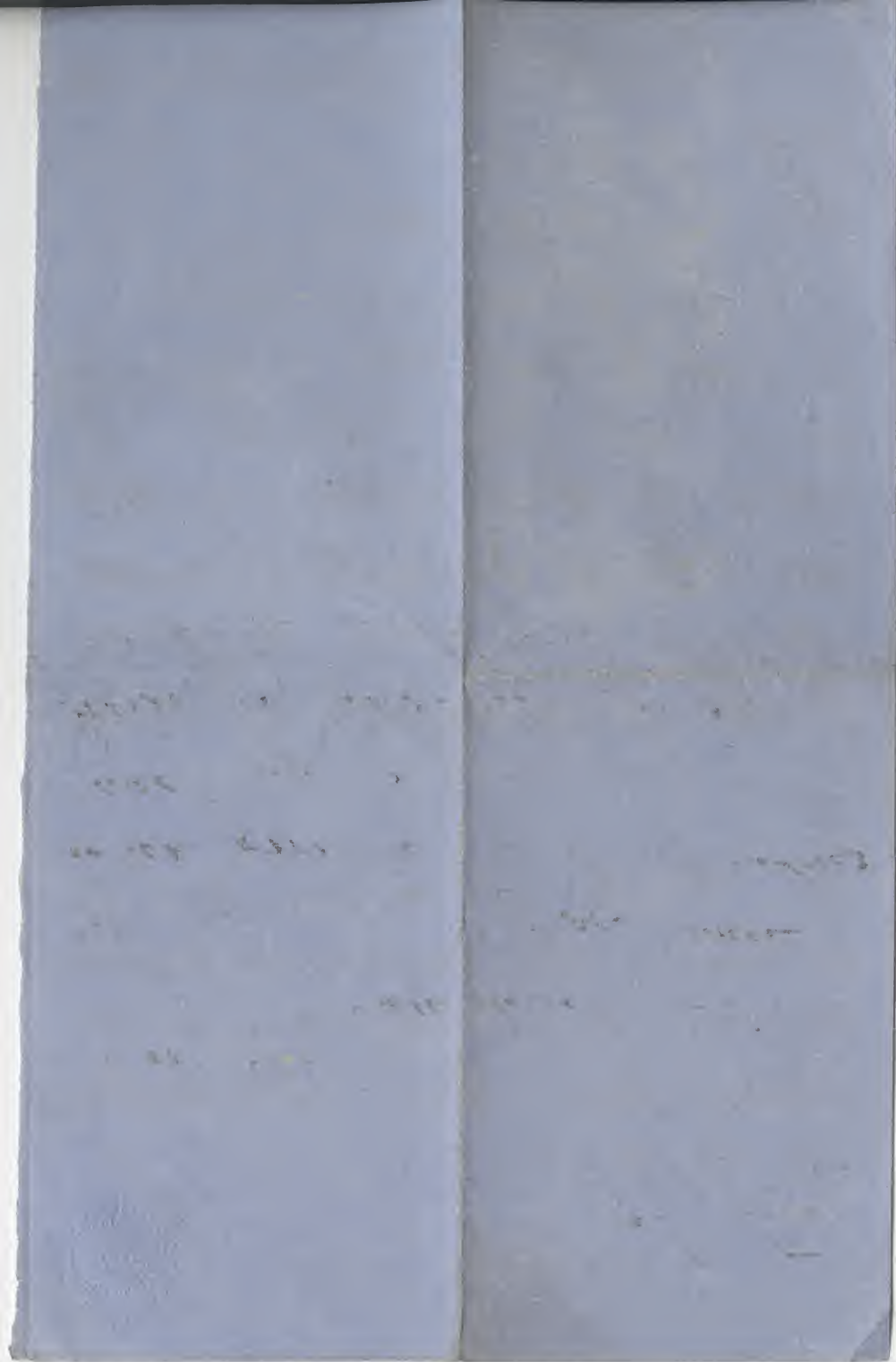
1 lb of flour

1 1/2 oz of ginger

1 1/2 oz of Caraway seeds.

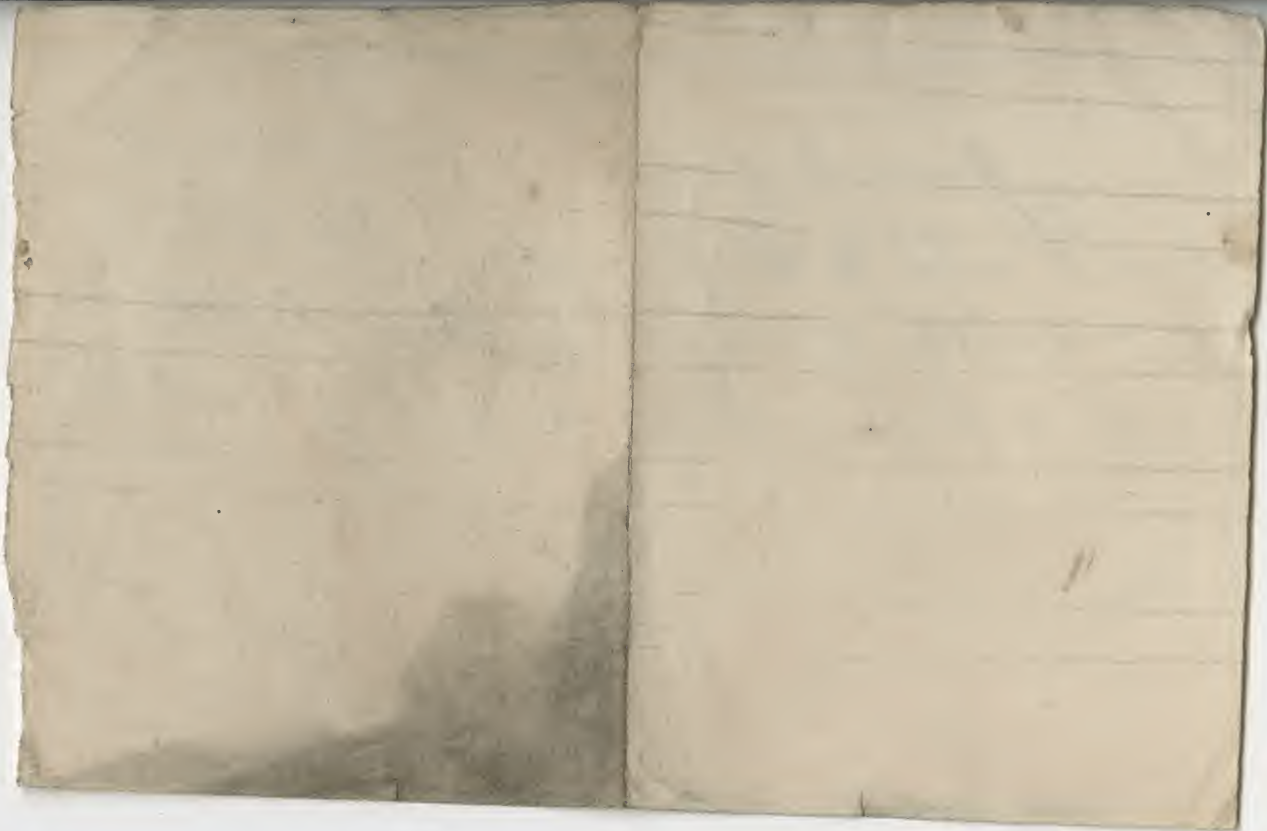
a small quantity of Cayenne pepper
mix all these together, then
add 1/4 lb of butter, melted
in 1 lb of Sugar, add
2 eggs & last a teaspoon
full of carbonate of soda.

We think it warm enough
without the cayenne pepper
& also omit the caraway
seeds but that is according
to taste.



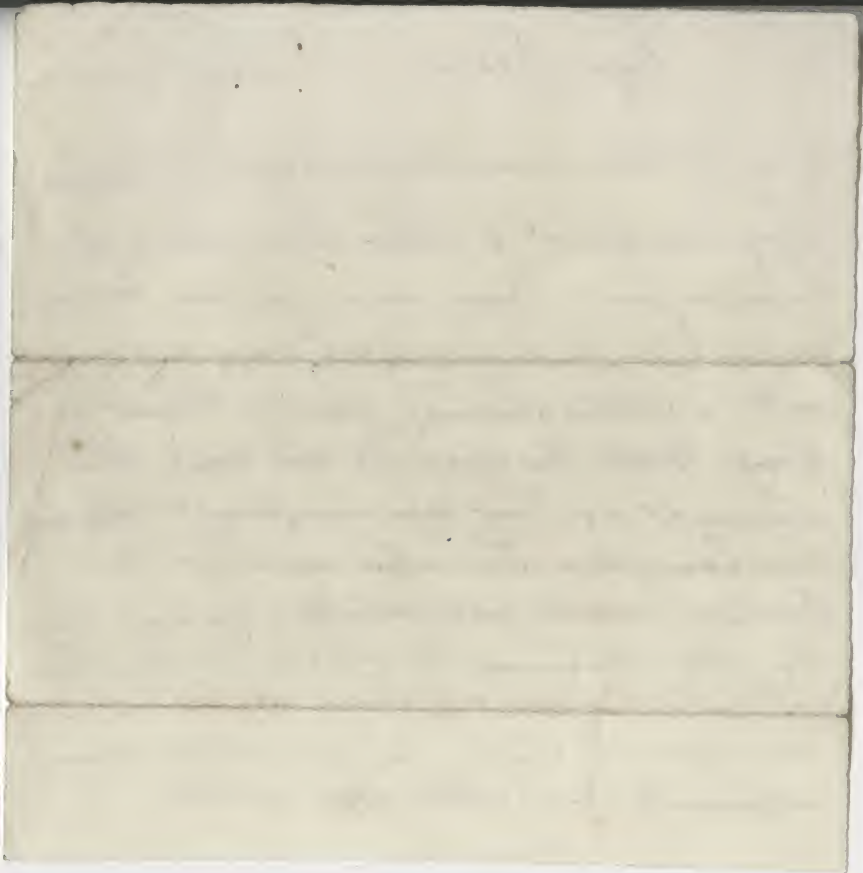
Ripe Currants bottled.

To every pound of ripe currants well
picked. add $\frac{1}{2}$ lb of Sugar. Let them
just bubble & no more. then bottle
cork & Rosin. Keep in a dry cool place.



Eye Water Podbury Dawson

4 oz. of bole ammoniac. 2 of white. soft soap,
 $\frac{1}{4}$ oz. Camphor & 3 bitter. almonds; all
beaten fine. Pour over a gallon boiling
water & let it stand 4 or 5 days covered
with a cloth, stirring several times a
day. Bottle for use. Do not omit the
almonds as they are necessary to dissolve
the Camphor. The use of used for this
purpose must not be taken for any other
the bole straining it. Apply the water by
dipping 3 or 4 folds of linen rag & lay it over
the eyes at night. If found too strong
mix with it a little rose water.



Cake Readings.

3 eggs, their weight in flour, butter, 1 loaf
sugar. Beat the eggs very well, yolk & separate,
& the butter to a cream, stir in the flour
gently, & mix all well together. Bake in
cups 20 minutes.

I have only half the weight of butter &
sugar, generally some sugar

J. J.

Reckard & Co. Lucca

Henry Taylor Esq^r

SKIRSGILL PARK,
PENRITH.

Potted Trout.

Split and bone the fish, season well inside with pepper and salt and a small quantity of butter, - and nutmeg & any other kind of spice to suit the taste - roll the fish up and place them in a dish with plenty of butter & seasoning as above - Bake slowly in the oven until cooked, when cooled pour over them clarified butter and put them away to get cold -

2017年11月20日

附錄(續前)

White Soup

A Knuckle of Veal & a piece
of lean Ham & if convenient
a small piece of butter & add
a small bunch of sweet herbs
viz Lemon Thyme & sweet Mar-
joram. a decent Spoonful of white
Pepper, a few blades of mace, the
juice of a Lemon and three quarts
of water. When the meat has
left the bones take out a
nice piece of the Veal add to
it a small ~~old~~ ^{bit} of Ruff and heat
together in a Mortar then put
it into a pint of the ^{broth} & pulp thro' a sieve. Boil an
anchovy in a little of the broth
& after straining from the bones
add that also. Then boil all
together & before serving add
a pint of cream heat the Soup
but do not let it boil after the cream is

A Soup is always best ^{W^o 17}
with a variety of meat ^{Hyson}
and a little Bean ham is always
an improvement. The onions
should be fried before being
put ~~the~~ with the meat &
all vegetables should be
boiled in the soup. We boil
Turnips Carrots ^{cut into squares} ~~and~~ ^{smaller} ~~and~~ ^{smaller}
~~celery & lettuce~~ ^{celery & lettuce} stalks which
when well boiled are put
thro' a sieve. Boil some
Turnips, Carrots, & Celery cut
into squares in a little ^{of the}
the soup separately to be
served up ~~with~~ in the soup
or a whole Turnip & Carrot may be
thrown into the soup just in
time to boil enough & afterwards
cut into squares before serving.